

A la carte

STARTERS



*Beetroot steak, Jerusalem artichoke cream and chips,
roasted Jerusalem artichoke sauce (€ 35)*

Roasted monkfish, beetroot tartare, herbed yogurt (€ 40)

*Pan seared scallops, cauliflower, hazelnut cream, crosnes,
lacto koji sauce (€ 50)*

*Pan seared Dublin bay prawns, green herb pesto, fennel,
sweet bell pepper (€ 50)*

*Pan seared Norwegian lobster, broccoletti, sweet potato,
Tom kha kai sauce (€ 60, main course € 70)*

MAIN COURSES

*Pan seared sweetbreads, salsify with parsley coulis,
Brussels sprouts, kale coulis, parsley root puree (€ 55)*

Pan seared haddock, sauerkraut, carrots, leek, buttermilk sauce (€ 50)

*Pan seared turbot steak, romanesco, celeriac, fondant potato,
white wine sauce (€ 80)*



*Open ravioli, mixed mushrooms, truffle,
mushroom sauce (€40)*

DESSERTS

*Poached pear with vanilla ice cream, chocolate sauce,
almonds, mint foam (€ 17)*

*Tarte tatin, praline and chestnut ice cream,
cold Calvados sabayon, lemon gel (€17)*

*Cream puffs with yoghurt and yuzu, yuzu and caramel
ganache, blood orange cremeux, dark chocolate mousse and
ice cream (€17)*

Cheese platter (€ 17)

May we ask you to choose your dessert at the beginning of the meal.